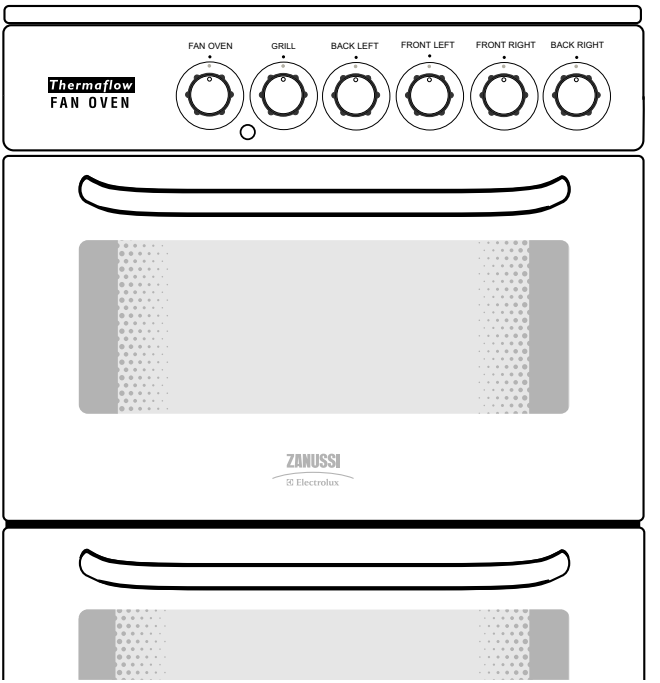
ZANUSSI

Electrolux

User Manual

Electric Cooker

ZCE5200



Important safety information

These warnings are provided in the interests of your safety. Ensure that you understand them all before installing or using the appliance. Your safety is of paramount importance. If you are unsure about any of the information in this book contact the Customer Care Department.

Installation

The appliance must be installed according to the instructions supplied. The installation work must be undertaken by a qualified electrician or competent person.
The appliance should be serviced by an authorised Service Engineer and only genuine approved spare parts should be used.
The appliance must be installed in an adequately ventilated room.
If the appliance is to be placed on a base, measures must be taken to prevent the appliance from slipping from the base.
This appliance is heavy and care **must** be taken when moving it.
Do not attempt to lift or move this appliance by the handles.
All packaging, both inside and outside the appliance must be removed before the appliance is used.
It is dangerous to alter the specifications or modify the appliance in any way.
After installation please dispose of the packaging with due regard for safety and the environment. Your local authority can arrange this.

Child safety

Do not allow children to play with any part of the packaging.
Do not allow children to sit or climb on the drop down doors.
This appliance is not intended for use by children and other persons whose physical, sensory or mental capabilities or lack of experience and knowledge prevents them from using the appliance safely without supervision or instruction by a responsible person to ensure that they can use the appliance safely.
Children should be supervised to ensure that they do not play with the appliance.
CAUTION: Accessible parts may be hot when the grill is in use. Young children should be kept away.

During use

This appliance is not intended to be operated by means of an external timer or separate remote control system.
This appliance has been designed for domestic use to cook edible foodstuffs only and must **not** be used for any other purposes.
Take great care when heating fats and oils as they will ignite if they become too **hot**.
Never place plastic or any other material that may melt in or on the oven.
Do not leave the grill pan handle in position when grilling as it will become **hot**.
Always use oven gloves to remove and replace the grill pan handle when grilling.
Always support the grill pan when it is in the withdrawn or partially withdrawn position.
Always use oven gloves to remove and place food in the oven.
Ensure cooking utensils are large enough to contain foods to prevent spillages and boil overs.
The handles of saucepans, which are smaller than the heated areas on the hob, will become hot.

Ensure your hand is protected before handling the pan.
During use the appliance becomes hot. Care should be taken to avoid touching the heating elements inside the oven.
Ensure that all vents are not obstructed to ensure ventilation of the oven cavity.
Never line any part of the appliance with foil.
Always stand back from the appliance when opening the oven door to allow any build up of steam or heat to release.
Never leave the appliance unattended when the oven door is open.
Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.
Ensure that all control knobs are in the **OFF** position when not in use.
Do not stand on the appliance or on the open oven doors.
Do not hang towels, dishcloths or clothes from the appliance or its handles.
Do not use this appliance if it is in contact with water. **Never** operate it with wet hands.

Cleaning and maintenance

For hygiene and safety reasons this appliance should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire especially in the grill pan.
Do not leave cookware containing foodstuffs, e.g. fat or oil in the appliance in case it is inadvertently switched on.
Extreme care must be taken when using a ceramic hob scraper.
Always allow the appliance to cool before switching off at the wall prior to carrying out any cleaning/maintenance work.
Only clean this appliance in accordance with the instructions given in this book.
Never use steam or high pressure steam cleaners to clean the appliance.

At the end of the appliance's life

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

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To help you the following symbols will be found in the text.

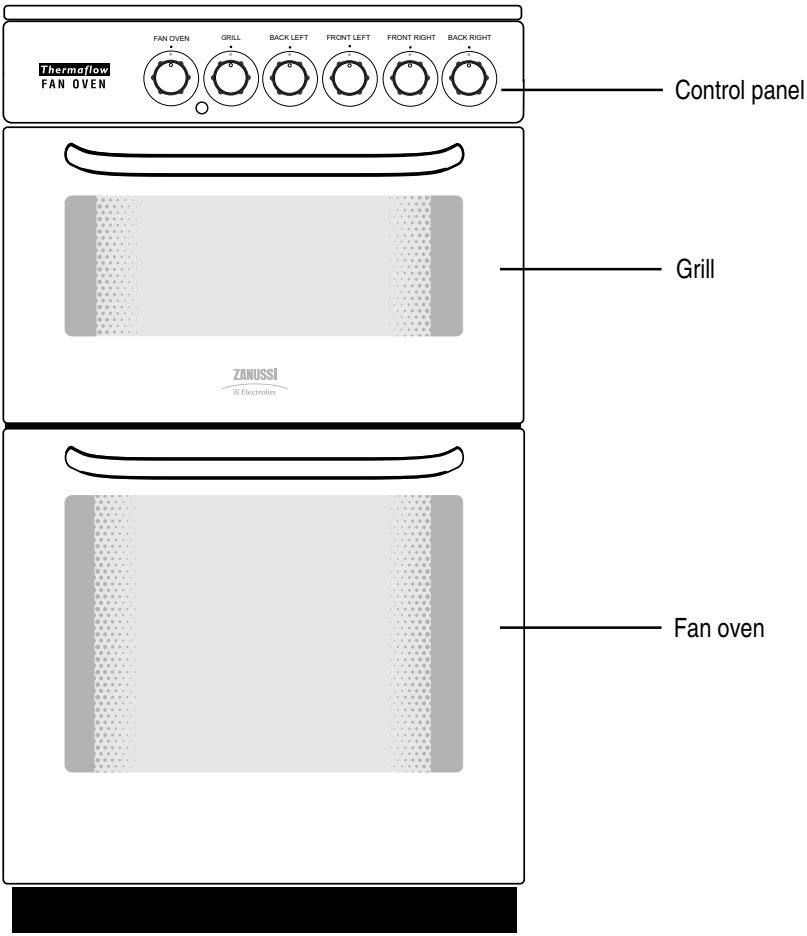
Hints and Tips

Safety Instructions

Please read the instruction book carefully before use and retain for future reference.

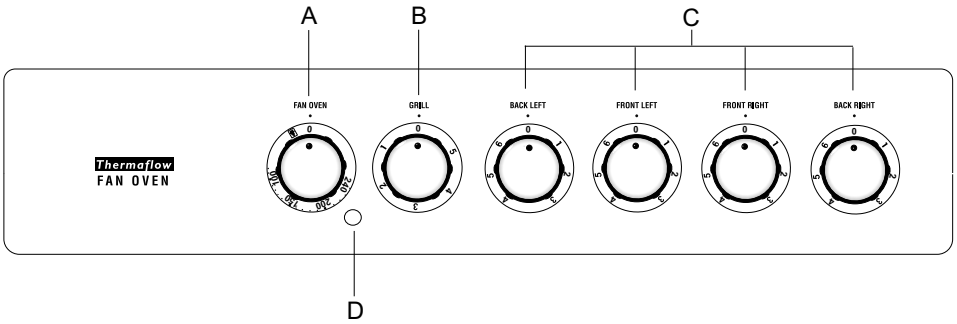
Description of the appliance

Electric slip-in single oven



Getting to know your appliance

The control panel



Features

A - Fan oven temperature control

B - Grill control

C - Hotplate controls

D - Fan oven indicator neon

Before using the appliance

Rating plate

This is situated on the lower front frame of the appliance and can be seen upon opening the door. Alternatively the rating plate may also be found on the back or top of some models (where applicable).

The appliance must be protected by a suitably rated fuse or circuit breaker. The rating of the appliance is given on the rating plate.

Do not remove the rating plate from the appliance as this may invalidate the guarantee.

Preparing to use your appliance

Wipe over the base of the oven(s) with a soft cloth and hot soapy water and wash the furniture before use. We suggest that you run the oven(s) and grill for 10 – 15 minutes at maximum temperature, to burn off any residue from their surfaces. Accessible parts may become hotter than in normal use. Children should be kept away. During this period an odour may be emitted, it is therefore advisable to open a window for ventilation.

Control panel indicator neon(s)

The indicator neon will operate when the grill (where applicable) or oven(s) is switched on. The indicator neon will glow. It may turn on and off during use to show that the setting is being maintained. If the neon does not operate as the instructions indicate the controls have been incorrectly set. Return all controls to zero and reset following the instructions for the required setting.

Condensation and steam

When food is heated it produces steam similar to a boiling kettle. The vents allow some of this steam to escape.

However, always stand back from the appliance when opening the door(s) to allow any build up of steam or heat to release.

If the steam comes into contact with a cool surface on the outside of the appliance, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not caused by a fault on the appliance.

To prevent discolouration, regularly wipe away condensation and also soilage from surfaces.

For your safety wall coverings at the rear of the appliance should be securely fixed to the wall.

Cookware

Baking trays, dishes etc., should not be placed directly against the grid covering the fan at the back of the oven.

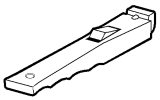
Do not use baking trays larger than 30cm x 35cm (12" x 14") as they will restrict the circulation of heat and may affect performance.

Grill and oven furniture

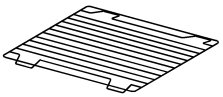
The following items of grill and oven furniture have been supplied with the appliance.

1 grill pan

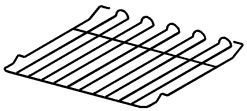
1 grill pan handle



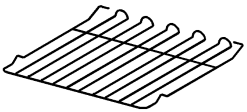
1 grill pan grid



1 straight shelf (for grilling)



2 straight shelves (for fan oven cooking)



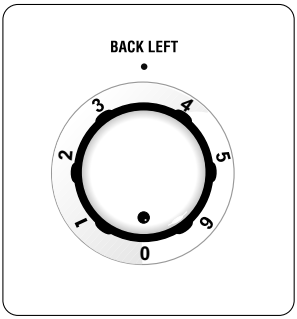
The sealed hotplates

Before using the hotplates for the first time

Turn the control knob to a high setting and allow the hotplate to heat, uncovered by a saucepan for 3-5 minutes. This hardens the protective coating on the hotplates and makes it more resistant to normal use. A harmless smoke will be given off from the hotplates

Using the hob

- Turn the control knob in either direction to vary the heat setting.
- The highest number represents the hottest setting and the lowest number represents the coolest setting.



Recommended saucepans

Only saucepans with flat bases and close fitting lids are recommended. The saucepan base should be approximately the same size as the cooking area. Ensure that new saucepans are well scrubbed to remove edges and take off any deposits left from manufacture.

Traditional round bottomed Woks **must not be** used even with a stand. Woks with flat-bottomed bases are available and do comply with the above recommendations.

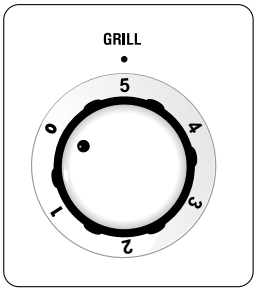
Hints and tips

- Lift, rather than slide saucepans on and off the hob to help reduce scratches and maintain the efficiency of the hotplates.
- Avoid the use of decorative covers as they can cause condensation to form on the hotplates which may lead to deterioration.
- Follow any guidelines provided by the saucepan manufacturer, particularly those relating to recommended heat settings.
- Avoid using thin, badly dented or distorted saucepans. Those with uneven bases should not be used.
- Never leave the hotplates ON when not covered with a saucepan.
- Ensure that the hob and saucepans are clean and dry before the start of cooking to reduce cleaning.
- Follow the cleaning instructions very closely to keep the hob looking like new.

The grill

CAUTION – Accessible parts may be hot when the grill is in use. Young children should be kept away.

Using the grill



- To operate the grill open the grill door and turn the grill control in either direction.
- The highest number represents the hottest setting and the lowest number represents the coolest setting.
- At lower settings the grill may turn on and off over time and you may prefer to use these settings for keeping food warm. The food will however continue to cook gently if the grill is used for this purpose.

The grill door must be left open when grilling.

Things to note

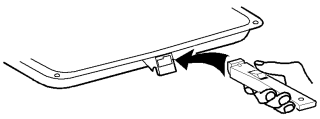
- Some smoke from fat splashes may be evident as the grill cleans itself.

Never cover the grill pan or grid with foil as this can lead to grill fires.

The grill pan and handle

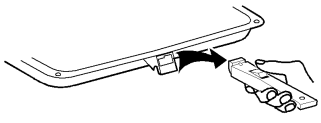
The grill pan is supplied with a removable handle.

To insert the handle, press the button on the handle with the thumb and pivot slightly upwards inserting the lip into the widest part of the bracket. Move the handle towards the left, lower into position and release the button.



Ensure the handle is properly located.

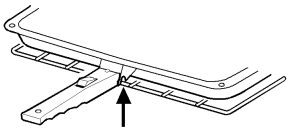
To remove the handle, press the button on the handle with the thumb and pivot the handle slightly upwards and towards the right to remove from the bracket.



Protect your hands when removing the grill pan handle.

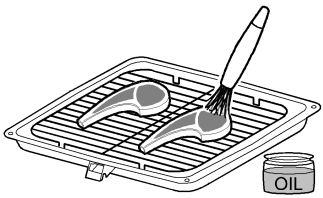
Always remove the grill pan handle during grilling.

To check the progress of the food being grilled, the grill pan should be withdrawn on the shelf to attend to food during cooking.



Hints and tips

- Most foods should be placed on the grid in the grill pan to allow maximum circulation of air to lift the food out of the fats and juices.
- Adjust grid and grill pan runner position to allow for different thicknesses of foods.
- Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.
- Accompaniments such as tomatoes and mushrooms may be placed underneath the grid when grilling meats.
- When toasting bread use the shelf in position 1 with the grid in the high position.
- Preheat the grill on a full setting for five minutes before cooking. Adjust the heat setting and shelf as necessary during cooking.
- The food should be turned over during cooking as required.



Grilling chart

Food	Position	Grill time (mins in total)
Bacon Rashers	Adjust	5 - 6
Beefburgers	grill	10 - 15
Chicken Joints		30 - 40
	setting	
Chops – Lamb		15 - 20
Pork	and	20 - 30
Fish – Whole Trout/Mackerel	grill	15 - 25
Fillets - Plaice/Cod	pan	10 - 15
Kebabs	grid	20 - 30
Kidneys – Lamb/Pig	to	8 - 12
Liver – Lamb/Pig	suit	10 - 20
Sausages	different	20 - 30
Steaks – Rare	thicknesses	6 - 12
Medium		12 - 16
Well Done	of	14 - 20
Toasted Sandwiches	food	3 - 4

The times quoted above are given as a guide and should be adjusted to suit personal taste.

The fan oven

The fan oven is particularly suitable for cooking larger quantities of food. The advantages of fan oven cooking are:

Preheating

The fan oven quickly reaches its temperature, so it is not usually necessary to preheat the oven. Without preheating however, you may need to add an extra 5 – 10 minutes on the recommended cooking times. For recipes needing high temperatures, e.g. bread, pastries, scones, soufflés etc., best results are achieved if the oven is preheated first. For best results when cooking frozen or cooked chilled ready meals always preheat the oven first.

Cooking temperatures

Fan oven cooking generally requires lower temperatures than conventional cooking. Follow the temperatures recommended in the cooking chart. As a guide reduce temperatures by about 20°C – 25°C for your own recipes, using a conventional oven.

Batch baking

The fan oven cooks evenly on both shelf levels, especially useful when batch baking.

Using the fan oven

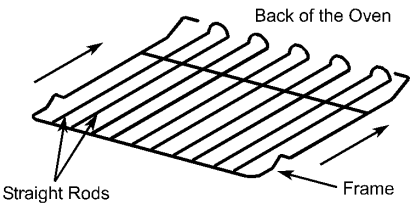
- Turn the fan oven temperature control to the required setting.

Things to note

- The indicator neon will glow. It may turn ON and OFF during use to show that the setting is being maintained.

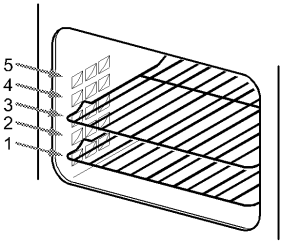
To fit the fan oven shelves

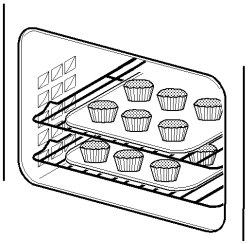
The shelves should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven. If not fitted correctly the anti-tilt and safety stop mechanism will be affected.

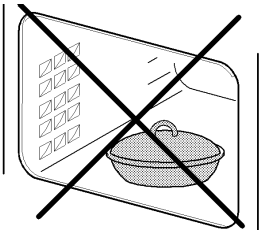


Hints and tips

- Arrange the shelves in the required positions before switching the oven on. Shelf positions are numbered from the bottom upwards.
- When cooking more than one dish in the oven, place dishes centrally on different shelves rather than cluster several dishes on one shelf, this will allow the heat to circulate freely for the best cooking results.
- When batch baking one type of food, e.g. Victoria sandwich cakes, those of similar size will be cooked in the same time.
- It is recommended that when baking larger quantities the shelf positions should be evenly spaced to suit the load being cooked. A slight increase in cooking time may be necessary.
- **Do not** place baking trays directly on the oven base as it interferes with the oven air circulation and can lead to base burning; use the lower shelf position.







Do not place cookware and cooking pots with rough bases e.g. cast iron on the oven door as damage to the glass may occur.

Cooking chart

The oven temperatures are intended as a guide only. It may be necessary to increase or decrease the temperatures to suit individual preferences and requirements.

Food		Shelf position	Cooking temp (°C)	Approx cook time (min)
Biscuits		Shelf	180-190	10 - 20
Bread			200-220	25 - 30
Bread rolls/buns		positions	200-220	15 - 20
Cakes:	Small & Queen		160-170	18 - 25
	Sponges		160-170	18 - 20
	Victoria Sandwich (7")	are not	160-170	18 - 25
	Madeira (7)"		140-150	1¼ - 1½h
	Rich Fruit (8)"		130-140	2¼ - 2½h
	Christmas (8)"	critical	130-140	3 - 4½h depends on size
	Gingerbread		140-150	1¼ - 1½h
	Meringues	but ensure	80-100	2½ - 3h
	Flapjack		170-180	25 - 30
	Shortbread		130-140	45 - 65
Casseroles:	Beef/Lamb	that oven	140-160	2½ - 3h
	Chicken		180-190	1¼ - 1½h
Convenience Foods		Follow manufacturer's instructions		
Fish			170-190	20 - 30
Fish Pie (Potato Topped)			190-200	20 - 25
Fruit Pies, Crumbles		shelves are	190-200	40 - 50
Milk Puddings			130-140	1½ - 2h
Pasta/Lasagne etc.			190-200	40 - 45
Pastry:	Choux	evenly	190-200	30 - 35
	Eclairs, Profiteroles		170-180	20 - 30
	Flaky/Puff Pies		210-220	25 - 40
Shortcrust	Mince Pies	spaced	190-200	15 - 20
	Meat Pies		190-210	25 - 35
	Quiche,Tarts, Flans		180-210	25 - 45
Roasting Meat, Poultry		when more	160-180	see roasting chart
Scones			210-220	8 - 12
Shepherd's Pie			190-200	30 - 40
Soufflés		than one is	170-180	20 - 30
Vegetables:	Baked Jacket Potatoes		180-190	1 - 1½h
	Roast Potatoes		180-190	1 - 1½h
Yorkshire Pudding:	Large	used	210-220	25 - 40
	Individual		200-210	15 - 25

Note: Shelf positions are counted from the bottom of the oven.

Roasting chart

INTERNAL TEMPERATURES – Rare : 50-60°C; Medium : 60-70°C; Well done : 70-80°C		
MEAT	TEMPERATURE	COOKING TIME
Beef/ Beef boned	160-180°C	20-35 minutes per ½kg (1lb) and 20-35 minutes over
Mutton/Lamb	160-180°C	25-35 minutes per ½kg (1lb) and 25-35 minutes over
Pork/Veal/Ham	160-180°C	30-40 minutes per ½kg (1lb) and 30-40 minutes over
Chicken	160-180°C	15-20 minutes per ½kg (1lb) and 20 minutes over
Turkey/Goose	160-180°C	15-20 minutes per ½kg (1lb) up to 3½kg (7lb) then 10 minutes per ½kg (1lb) over 3½kg (7lb)
Duck	160-180°C	25-35 minutes per ½kg (1lb) and 25-30 minutes over
Pheasant	160-180°C	35-40 minutes per ½kg (1lb) and 35-40 minutes over
Rabbit	160-180°C	20 minutes per ½kg (1lb) and 20 minutes over

The roasting temperatures and times given in the chart should be adequate for most joints, but slight adjustments may be required to allow for personal requirements and the shape and texture of the meat. However, lower temperatures and longer cooking times are recommended for less tender cuts or larger joints.
Wrap joints in foil if preferred, for extra browning uncover for the last 20 – 30 min. cooking time.

Defrost feature

This function defrosts most foods faster than more conventional methods. It is particularly suitable for delicate frozen foods which are to be served cold e.g. cream filled gateaux, cakes covered with icings or frostings, cheesecakes, biscuits, scones, etc.

Using defrost feature

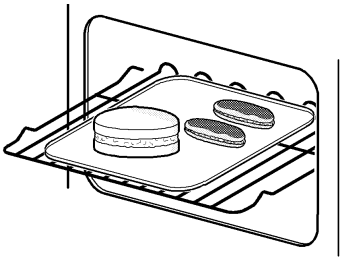
- Turn the fan oven temperature control to the defrost setting.
- When defrost is selected, the oven indicator neon may come ON. It will stay ON until the oven reaches room temperature and then go OFF.
- It may turn ON and OFF periodically during defrosting to maintain a steady room temperature, inside the oven.

Things to note

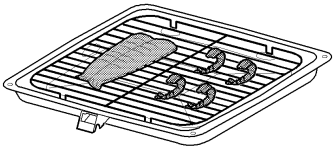
- The oven fan will come on.

Hints and tips

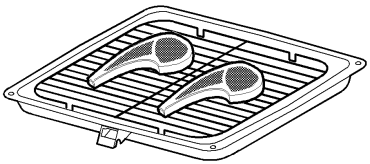
- Place the frozen food in a single layer where possible and turn it over half way through the defrosting process.
- The actual speed of defrosting is influenced by room temperature. On warm days defrosting will be faster than on cooler days.



- It is preferable to thaw fish, meat and poultry slowly in the fridge. However, this process can be accelerated by using the defrost function. Small or thin fish fillets, frozen peeled prawns, cubed or minced meat, liver, thin chops, steaks etc., can be thawed in 1 – 2 hours.



- A 1kg/2¼lb oven ready chicken will be thawed in approximately 5 hours. Remove the giblets as soon as possible during the thawing process.



- Joints of meat up to 2kg/4½lb in weight can be thawed using the defrost function.

- All joints of meat and poultry must be thawed thoroughly before cooking.

- Always cook thoroughly immediately after thawing.

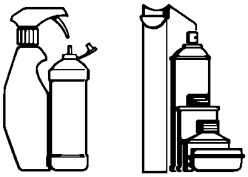
- **Do not** leave food at room temperature once it is defrosted. Cook raw food immediately or store cooked food in the fridge, once it has cooled.

- Care must always be taken when handling foods in the home. Always follow the basic rules of food hygiene to prevent bacterial growth and cross contamination when defrosting, preparing, cooking, cooling and freezing foods.

Care and cleaning

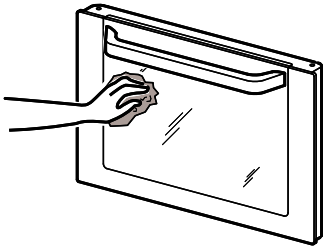
Before cleaning always allow the appliance to cool down.

Cleaning materials

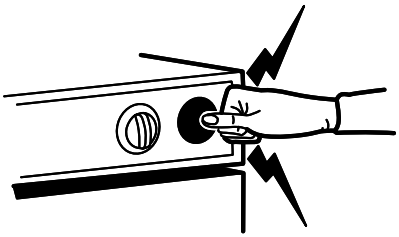


Before using any cleaning materials on your appliance, check that they are suitable and that their use is recommended by the manufacturer.
Cleaners that contain bleach should **NOT** be used as they may dull the surface finishes. Harsh abrasives must also be avoided.

Cleaning the outside of the appliance



Do not use abrasive cleaning materials e.g. Hob Brite, Brillo pads or scourers on painted or printed finishes as damage may occur. Regularly wipe over the control panel, doors and appliance sides using a soft cloth and hot soapy water. To prevent streaking finish with a soft cloth.
Stainless Steel cream cleaners are abrasive and should be avoided as they may dull the surface finish**. Any spillage on the stainless steel finish must be wiped off immediately.**



Do not attempt to remove any of the control knobs from the appliance as this may cause damage and is a safety hazard.

Cleaning the control knobs and handles

It is strongly recommended that only hot soapy water is used for cleaning the control knobs and handles. ANY OTHER CLEANING MATERIALS MAY DULL THE SURFACE FINISH.

Cleaning the sealed hotplates and hotplate trims

In order to maintain the appearance of your appliance's sealed hotplates and trims, you are advised to use the recommended cleaning agents daily. If you do not allow spillages to burn on they will be much easier to clean off.

Things to note

The red spot in the centre of the hotplates may be removed with some abrasive cleaning agents. This is not a fault and does not affect the performance of the hotplates.

For normal soilage

Wipe over the hotplates and trims using a clean damp cloth then switch to a low or medium setting for a few minutes to thoroughly dry.

For heavy soilage

Use a clean damp cloth or scourer with a cream cleaner e.g. 'Cif' or a powder cleaner e.g. 'Ajax' on the hotplate and trims. Follow the circular grooved pattern on the hotplate when cleaning. Rinse off cleaning agents thoroughly. Dry as for normal soilage.

For more stubborn marks warm the hotplate on a low setting for 30 seconds. Clean the sealed plate with 'Ajax' powder cleaner, 'Cif' or cream cleaner or a 'Brillo' pad. You may have to rub hard for several minutes.
Rinse off cleaning agents thoroughly with a damp cloth. Switch to a low or medium setting for a few minutes until the hotplate is thoroughly dry.

Cleaning the hotplate trims

The stainless steel trims may become straw coloured during use. Using a proprietary stainless steel cleaner, e.g. 'Shiny Sinks' will help maintain a bright appearance. Alternatively a powder cleaner such as 'Bar Keepers Friend' may be used regularly.

Cleaning the shelves and grill/oven furniture

All removable parts, can be washed in the dishwasher.
The grill pan, grill pan grid and oven shelves may be cleaned using a soap impregnated steel wool pad. Soaking first in hot soapy water will make cleaning easier.

Cleaning inside the oven(s)

The sides and back of the main oven compartment are coated with a special Stayclean coating. They should not be cleaned manually.
The vitreous enamel main oven base and grill compartment can be cleaned using normal oven cleaners with care. Ensure that the manufacturers instructions are followed and that all parts are well rinsed afterwards.

Aerosol cleaners must not come into contact with elements, the door seal, or any painted finishes as this may cause damage.

Hints and tips

Aerosol cleaners must not be used on Stayclean surfaces.

To carry out the cleaning cycle remove the oven shelves and set the oven to 220°C.

It is a good idea to run the oven for an hour or two per week to ensure continued good performance from the Stayclean finish.

Slight discolouration and polishing of the Stayclean surfaces may occur in time. This **DOES NOT** affect the Stayclean properties in any way.

Use minimal, if any, extra oil or fat when roasting meat, potatoes only require brushing with fat before cooking. Extra fat in the oven during roasting will increase splashing and soilage.

It is NOT necessary to add water to a meat tin when roasting. The water and the fat juices from the joint create excessive splattering during cooking – even at normal temperatures, as well as causing condensation.

Covering joints during cooking will also prevent splashing onto the interior surfaces. Removing the covering for the last 20-30 minutes will allow extra browning if required. Some large joints and turkeys especially benefit by this method of cooking, allowing the joint to cook through before the outside is over-browned.

Cleaning the door(s)

To prevent damaging or weakening the door glass panels avoid the use of the following:

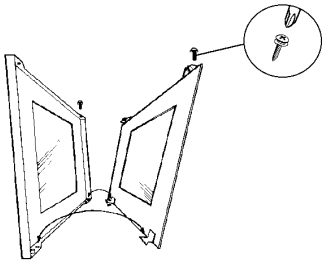
- **Household detergents and bleaches**
- **Impregnated pads unsuitable for non-stick saucepans**
- **Brillo/Ajax pads or steel wool pads**
- **Chemical oven pads or aerosols**
- **Rust removers**
- **Bath/Sink stain removers**

Cleaning between the outer and inner door glass

The outer door glass is removable for cleaning.

To remove the outer glass

1. Open the oven door slightly to gain access to the two cross head screws on the top of the oven door.
2. Loosen the two screws using a Pozidrive screwdriver.
3. Hold the door glass securely in place with one hand before removing the screws completely with the other hand.
4. Using both hands, gently tilt the top of the door glass towards you, lift slightly to disengage the locators from the two bottom brackets.
5. Clean the outer and inner glass using hot soapy water or Hob Brite cleaner may be used. **DO NOT** use Hob Brite on the Stainless Steel or painted finishes. **DO NOT** try to clean the foil which is inside the door. The foil is there to help keep the door cool, if it is damaged it will not work. Ensure that all parts are well rinsed and thoroughly dried before attempting to replace the outer door.



If the door glass panel becomes chipped or has deep scratches the glass will be weakened and must be replaced to prevent the possibility of the panel shattering. Please contact your local Service Force Centre who will be pleased to advise further.

To replace the outer glass

1. Holding the oven glass with both hands, gently place the locators into the holes of the brackets at the bottom of the oven door.
2. Push the top of the oven glass towards the oven door, ensuring the screw location holes line up.
3. Hold the glass in place with one hand and insert the cross head screws into the location holes with the other hand. Give the screws one turn to ensure the glass is secure.
4. Tighten the screws positively with a Pozidrive screwdriver before closing the oven door.

Do not attempt to use the oven without the glass being in place.

To clean the inner glass door panels

Clean the inner glass door panels using a soft cloth and hot water to which a little washing up liquid has been added. If the inner panel is heavily soiled, Hob Brite may be used. **Do not** use abrasive cleaning materials on the door glass. Ensure that all parts are well rinsed and thoroughly dried before attempting to replace the glass.

Something not working

Please carry out the following checks on your appliance before calling a Service Engineer. It may be that the problem is a simple one that you can solve yourself without the expense of a service call.

In-guarantee customers should make sure that the checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.

Please note that proof of purchase is required for in-guarantee service calls.

Problem	Possible solution
The grill and oven do not work.	Check that the appliance has been wired in to the appliance supply and is switched on at the wall.
	Check that the main appliance fuse is working.
	If you have checked the above: Allow the appliance to cool for a couple of hours. The appliance should now be working normally.
The grill does not work or cuts out after being used for a long period of time.	Leave the grill door open and allow the grill to cool. After a couple of hours check that the grill works as normal.
The indicator neon is not working correctly.	Check that you have selected only the function you require. Ensure all other controls are in the Off position.
The oven is not cooking evenly.	Check that the appliance is correctly installed and is level.
	Check that the recommended temperatures and shelf positions are being used.
The oven fan is noisy.	Check that the oven is level.
	Check that the shelves and bakeware are not vibrating in contact with the oven back panel.
The oven temperature is too high or too low.	Check that the recommended temperatures and shelf positions are being used. Be prepared to adjust the temperature up or down slightly to achieve the results you want.
	Refer to the main oven section.

Service and spare parts

In the event of your appliance requiring service, or if you wish to purchase spare parts, please contact your local Service Force Centre by telephoning:-

O870 5 929929

Your telephone call will be automatically routed to the Service Force Centre covering your post code area.
For the address of your local Service Force Centre and further information about Service Force, please visit the website at www.serviceforce.co.uk.
Before calling out an engineer, please ensure you have read the details under the heading "Something Not Working?".

When you contact the Service Force Centre you will need to give the following details:
1. Your name, address and post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model and serial number of the appliance (found on the rating plate).
5. The purchase date.

Please note that a valid purchase receipt or guarantee documentation is required for in-guarantee service calls.

For Customer Service in Ireland please contact us at the address below:

Zanussi-Electrolux
Electrolux Group (Irl) Ltd
Long Mile Road
Dublin 12
Republic of Ireland
Tel:+353 (0) 1 4090753
Email: service.eid@electrolux.ie

Customer care department

For general enquires concerning your Zanussi-Electrolux appliance, or for further information on Zanussi-Electrolux products, please contact our Customer Care Department by letter or telephone at the address below or visit our website at www.zanussi-electrolux.co.uk

Customer Care Department
Zanussi-Electrolux
Major Appliances
Addington Way
Luton
Bedfordshire
LU4 9QQ
Tel: 0870 5 950950 (*)

*calls to this number may be recorded for training purposes.

Guarantee conditions

Standard guarantee conditions

We, Zanussi-Electrolux, undertake that if within 12 months of the date of the purchase this Zanussi-Electrolux appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.

The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's instructions.

The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.

All service work under this guarantee must be undertaken by a Service Force Centre.

Any appliance or defective part replaced shall become the Company's property.

This guarantee is in addition to your statutory and other legal rights.

Home visits are made between **8.30am** and **5.30pm** Monday to Friday. Visits may be available outside these hours in which case a **premium** will be charged.

Exclusions

This guarantee does not cover:

Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.

Costs incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the United Kingdom.

Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.

Products of Zanussi-Electrolux manufacture which are not marketed by Zanussi-Electrolux.

European guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

- The guarantee starts from the date you first purchased your product.
- The guarantee is for the same period and to the same extent for labour and parts as exists in the new country of use for this brand or range of products.
- This guarantee relates to you and cannot be transferred to another user.
- Your new home is within the European Community (EC) or European Free Trade Area.
- The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household.
- The product is installed taking into account regulations in your new country.

Before you move please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

France	Senlis	+33 (0)344622013
Germany	Nürnberg	+49 (0)8002347378
Italy	Pordernone	+39 (0)800117511
Sweden	Stockholm	+46 (0)20787750
UK	Luton	+44 (0)8705950950
Ireland	Dublin	+353(0)14090753

Technical details

Voltage:	230-240 Volts AC 50Hz
Wattage:	9.3 - 10.2kW
Height:	900mm
Width:	500mm
Depth:	500mm
Weight:	55 kg

This appliance complies with: European Council Directives 73/23/EEC. EMC Directive 89/336/EEC, CE Marking Directive 93/68/EEC**.** Energy Label Directive 2002/40/EC

Installation instructions

Warning: This appliance must be earthed.

If your appliance has been damaged in transit, contact your supplier immediately. **DO NOT** attempt to install it.

Your appliance left the factory fully packaged to protect it from damage. If it is delivered without packaging and damage has occurred, the manufacturer cannot accept responsibility. Contact your supplier for advice.

Once the packaging has been removed the appliance should only be moved by hand. **DO NOT** use a sack barrow or any other aid to lift the appliance as damage may occur.

Connection to the electricity supply must be carried out by a qualified electrician/competent person.

The electrical connection should be made using a double pole isolating switch (cooker socket) with at least 3mm contact separation in all poles. The cable must have conductors of sufficiently high cross-sectional area to prevent overheating and deterioration.

The recommended cross-section area is six square millimetres (6.00mm^2).

The cable should be routed away from potentially hot areas marked by X. See Fig.1.

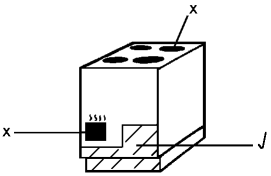


Fig.1.

To move the appliance, open the oven door, and lift the appliance by holding inside the top of the compartment. See Fig.2.

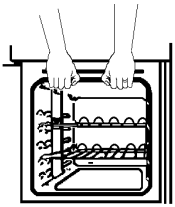


Fig.2.

This is a type X appliance, which means it is free-standing and can be fitted with cabinets on one or both sides.

Side walls which are above hob level should be protected by heat resistant non-combustible material and MUST NOT be nearer than 40mm to the hob side.

A nominal air gap of 2mm at either side of the appliance is required to enable the appliance to be moved into position.

Always ensure an air gap is maintained at hotplate level. Tiles or other forms of deep wall covering should not obscure this gap. See Fig.3.

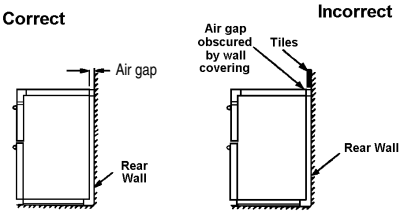


Fig.3.

Overhanging surfaces or a cooker hood should be a minimum of 685mm above the hob. See Fig.4.

It is important to ensure that the appliance is level after installation. Levelling feet are fitted to the appliance to accommodate uneven floors.

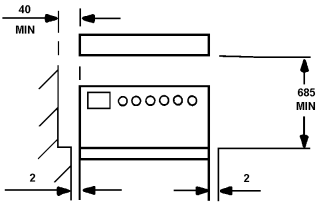


Fig.4.

www.electrolux.com

www.zanussi-electrolux.co.uk